BSZH 59

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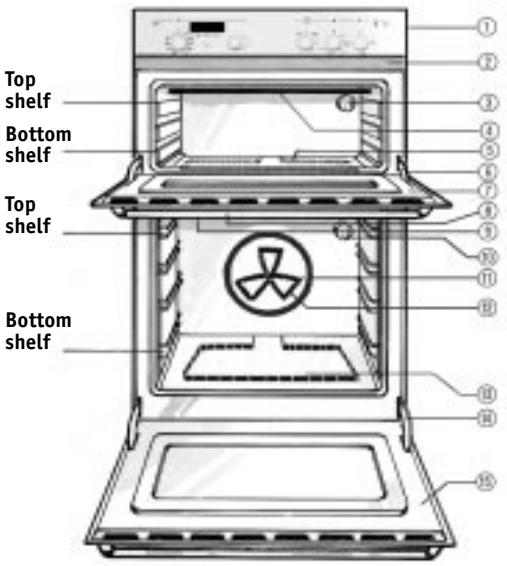
PRODUCT DESCRIPTION SHEET

Bauknecht



Top Oven:

1. Control panel
2. Top oven cooling fan* (not visible)
3. Top oven light
4. Top oven grill heating element
5. Top oven bottom heating element (not visible)
6. Top oven door hinges
7. Top oven door

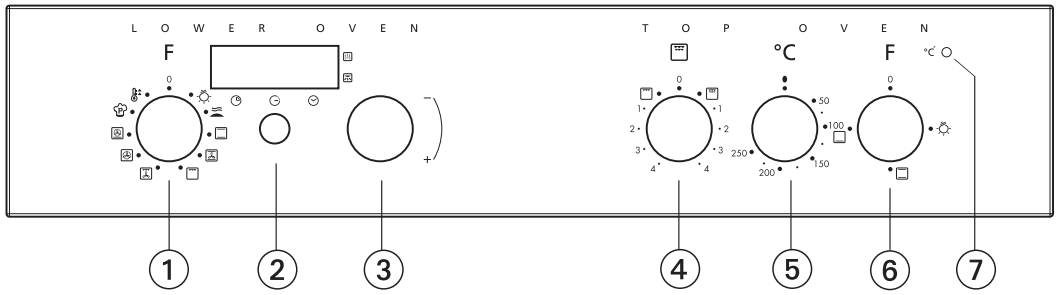
Lower Oven:

8. Lower oven cooling fan
9. Lower oven top heating element
10. Lower oven light
11. Lower oven round heating element (not visible)
12. Cavity fan (not visible)
13. Lower oven bottom heating element (not visible)
14. Lower oven door hinges
15. Lower oven cool door

***N.B.:** The lower oven cooling fan switches on only when the oven has reached a certain temperature with the exception of the Grill Functions where it starts immediately. The top oven cooling fan start immediately. After the oven switches off, the cooling fans may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

• Grid • Catalytic panels •Grill pan set



Lower Oven:

1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)

Top Oven:

4. Grill knob ON/OFF and grilling power
5. Thermostat knob
6. Function Selector Knob.
7. Thermostat light. Turns off when oven reaches the set temperature.

Retractable knobs:

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to 0 and press it again to restore it to its original position.

LOWER OVEN FUNCTIONS TABLE

Function		Preset temperature	Adjustable temperature	Description of function
0	**Oven OFF**	-	-	-
	LAMP	-	-	To switch on the oven light.
	MLTF -HEAT MAINTENANCE	35°C - 60°C	35°C - 60°C	• MLTF -35°C Rising is with the lamp off, to maintain a uniform temperature in the oven. • Heat maintenence-60°C • To maintain a uniform temperature of 60°C
	STATIC	200°C	50°C - 250°C	• To cook meat, fish and poultry in the oven. • It is advisable to use the second or third shelf.
	PASTRY/FAN	175°C	50°C - 250°C	• To cook on max. two shelves without preheating.
	GRILL	3	1-5	• To cook sirloin steaks, kebabs, sausages, vegetables au gratin and to make toast. • It is advisable to turn the food during cooking.
	TURBOGRILL	3	1-5	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • It is advisable to turn the food during cooking.
	FAN/THERMO-VENTILATED	160°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more shelves.
	TURBOFAN	160°C	50°C - 250°C	• To cook on one shelf (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).
	PIZZA/BREAD	P1	P1 300°C - 250°C P2 220°C - 200°C	• To bake pizza, bread, focaccia.
	BOOSTER	200°C	50°C - 250°C	• To preheat the oven rapidly.
Extra function		**Preset temperature**	**Adjustable temperature**	**Description of function**
	FOOD WARMER	60°C	-	• This function maintains an oven temperature of 60°C at the end of the cooking cycle when the oven is on automatic function.
	EXTRA BROWNING	0	1-2-3	• This function enables browning of food (e.g. a roast) while cooking. Choose one of the levels,1-2-3, where number 1 stands for minum browning and number 3 for maximum

TOP OVEN FUNCTIONS TABLE

Function		Description of function
0	**Oven OFF**	-
	LAMP	To switch on the oven light.
	STATIC	• To cook meat, fish and poultry in the oven.
	BOTTOM HEATING ELEMENT	• To finish cooking fruit or cheese cakes or to thicken sauce.
	SINGLE GRILL **DUAL GRILL**	• To cook meat (smoked bacon, steaks, sausages, etc.) and to make toast. • Turn the food during grilling.

STARTING THE LOWER OVEN: When the oven is connected to the power supply for the first time, or re- connected after a power failure, the display shows "SEOP".

To start the oven:

- turn knob 1 to "0".
- press button 2.

The display shows "--:--".

USING THE LOWER OVEN:

Please refer to the separate instructions for use of the electronic programmer

USING THE TOP OVEN:

Grill Function:

Single variable Grill : turn the grill knob (4) to the required grilling power (▪ **1** ▪ **2** ▪ **3** ▪ **4**).

Dual variable Grill : turn the grill knob (4) clockwise to the required grilling power (• **1** • **2** • **3** • **4**).

Oven Light : turn the function selector knob (6) to the required position.

Static and **Bottom heating** function:

1. Turn the function selector knob (6) to the required position.
2. Turn the thermostat knob (5) to the required temperature.

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LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (min. approx.)
MEAT Lamb, Kid, Mutton (kg. 1)		X	2	190	75 - 95
		-	2	190	75 - 95
		-	2	190	75 - 95
Roast (Veal, Pork, Beef) (kg. 1)		X	2	200	70 - 90
		-	2	190	70 - 90
		-	2	190	70 - 90
Chicken, Rabbit, Duck		X	2	200	60 - 80
		-	2	190	60 - 80
		-	2	190	60 - 80
Turkey (kg. 6) + level. 3 browning		X	1	200	170 - 180
		-	1	190	170 - 180
		-	1	190	170 - 180
Goose (2 Kg)		X	2	200	90 - 110
		-	2	190	90 - 110
		-	2	190	90 - 110
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		X	2	200	40 - 60
		-	2	190	40 - 60
		-	2	190	40 - 60
VEGETABLES Stuffed tomatos/ peppers		X	2	200	50 - 60
		-	2	200	50 - 60
		-	2	200	50 - 60
Baked potatoes		X	2	200	40 - 50
		-	2	190	45 - 50
		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		X	2	200	50 - 60
		-	2	200	50 - 60
		-	2	200	50 - 60

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (min. approx.)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		X	2	170	35 - 45
		-	3	160	35 - 45
		-	3	170	35 - 45
Tarts		X	2	180	35 - 45
		-	2	180	35 - 45
		-	2	180	35 - 45
Rich fruit cake		X	2	170	100 - 110
		-	2	160	100 - 110
		-	2	170	100 - 110
Biscuits		X	2	180	20 - 30
		-	1 - 3	160	25 - 35
		-	2 - 4	180	25 - 35
Cream puffs		X	2 - 4	180	40 - 50
		-	1 - 3	180	40 - 50
		-	2 - 4	180	40 - 50
Savoury Pies		X	2	200	45 - 55
		-	3	190	45 - 55
		-	2	200	45 - 55
Lasagne		X	2	200	45 - 55
		-	2	200	45 - 55
		-	2	200	45 - 55
Meringues		X	2	80	150 - 180
		-	1 - 3	80	150 - 180
		-	2 - 4	80	150 - 180
Vol-au-vents		X	2	225	15 - 25
		X	1 - 3	200	20 - 25
		X	2 - 4	200	20 - 25

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

N.B.: Cooking times and temperatures are given merely as a guide.

COOKING TABLE FOR GRILL FUNCTION (LOWER OVEN)

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom) on Pan set	Browning level	Cooking time (min. approx.)
Sirloin steaks		X	3	5	30 - 40
Cutlets		X	3	5	30 - 40
Sausages		X	3	5	30 - 40
Pork chops		X	3	5	25 - 35
Fish		X	3	5	30 - 40
Chicken legs		X	3	5	35 - 40
Kebabs		X	3	5	30 - 35
Spare ribs		X	3	5	20 - 35
Chicken halves		-	2	5	45 - 55
Whole chicken		-	2	5	60 - 70
Duck		-	1	5	80 - 90
Leg of lamb		-	2	5	80 - 95
Roast beef		-	2	5	45 - 60
Baked potatoes		-	3	5	40 - 50

TOP OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking Time (min. approx.)
Scones		X	1	200	20-25
Victoria Sandwich cake		X	1	170	20-30
Small cakes		X	1	160	20-30
Rich fruit cake		X	1	150	100-110

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking Time (min. approx.)
Toasts		X	2 Pan set	4	1-3
Pork chops		X	1/2 Pan set	4	30-35
Spits		X	1/2 Pan set	4	35-40
Bacon rasher		X	1/2 Pan set	4	5-10
Sausages		X	1/2 Pan set	4	15-20